



SPECIAL EVENT MENU



**Our experienced staff will work with you to detail every moment for your special event.
We look forward to assisting you!**

RESERVING A DATE

If there is a particular date you'd like to reserve, a FOOD AND BEVERAGE signed contract outlining the event date and time, along with a \$250.00 deposit will secure your space. The deposit will be deducted from your final bill, is non-refundable and non-transferable. A second deposit of 50% of the estimated bill is due one month prior to the event. The final balance is due one week prior to the event.

PLANNING DETAILS and GUARANTEE

Your meal selection, room requirements and all other arrangements must be received a minimum of three weeks prior to the function. An event order outlining the details of your functioned will be sent to you for your review and signature. The guarantee count of guests attending (the exact number of meals to be served) is due by Noon, ten (10) working days prior to the function. If no guarantee is received, we will consider your original contracted number of guests to be the guarantee count and this will be the number you will be charged, even if fewer guests attend. After the guarantee is given, you may increase your count but may not decrease. Menu prices are subject to adjustments due to any extreme market fluctuations. Any instances will be discussed with you prior to the event.

SERVICE CHARGE and TAX

A service charge of 25% will be added to food and beverage charges and 8% tax is added to the entire bill.

SAFETY and SECURITY

All guests will be asked to adhere to the policies and procedures of the hotel and restaurant to protect the safety and comfort of all guests. We request that children remain in the ballroom during your function. Larger events may call for security; we will be happy to make arrangements for you through our security provider; the charges will be posted to your event bill.

FOOD AND BEVERAGE

All food items must be supplied and prepared by the hotel. Being the permit holder, we consider it our responsibility to enforce the liquor laws, all liquor, wine and beer for your event is purchased through us. No alcoholic beverages shall be brought into the banquet or meeting rooms unless purchased from Alfredo's at the Inn or the Holiday Inn Cleveland- Mayfield.

ROOM ASSIGNMENT

Private rooms are assigned according to the anticipated number of guests and may be reassigned to better accommodate your function. There is a \$175.00 set-up fee for all banquet functions unless a room rental fee is being charged. The hotel reserves the right to charge a service fee for extraordinary set up requirements or changes the day of the event.

DECORATIONS

We are happy to assist you with decorations, fresh flowers, balloons, favors, DJ's, entertainers, photographers, videographers or anything else to make your party memorable. Please let us know if you would like to use our complimentary white silk hydrangea centerpieces to enhance your event. The Mayfield Village Fire Department does not allow open flames such as candles. The hotel does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other adhesives, nor will we allow the use of confetti or glitter of any kind. A \$50.00 clean-up fee will be assessed if any type of confetti or glitter is used. We can assist you in the displaying any materials for your event. Easels are also available to display poster boards.

DROPPING OFF ITEMS and LEFT ITEMS

Please make arrangements with the Catering Department prior to dropping off, shipping or delivering any materials or services to the hotel. The hotel cannot be held responsible for damage or loss of articles or merchandise left in the hotel prior to or following your event.



RECEPTION DISPLAYS

Each Display Serves 40-50 Guests

CHARCUTERIE SELECTION

An assortment of seasonal fruit and domestic cheese and nuts on a decorative display served with crackers 185.00

GRILLED FRESH VEGETABLE DISPLAY

A seasonal assortment of fresh vegetables topped with romano and extra virgin olive oil 95.00

ANTIPASTO DISPLAY

Dried sausage, select cheeses, olives roasted red peppers and crackers 195.00

FRESH VEGETABLE DISPLAY

Assorted vegetables with a choice of herb cream cheese dip or creamy hummus 75.00

CALAMARI FRITTO

Crispy calamari and banana peppers with lemon aioli, marinara and lemon wedges 105.00

MIXED NUTS

15.00 per pound

POTATO CHIPS or PRETZELS

10.00 per pound

SICILIAN PIZZA

Approximately 50 pieces per sheet

PIZZA BIANCO with Artichoke Hearts, Olive Oil and Romano 50.00

PIZZA MARINARA with Marinara and Romano 45.00

PEPPERONI PIZZA with Pepperoni, Marinara, Romano and a sprinkling of Mozzarella 55.00

PRIMAVERA PIZZA Spinach, Roasted Red Peppers, Artichoke Hearts, Mushrooms, Cubanella Peppers, Black Olives, Red Onions, Mozzarella, Romano & Garlic Butter 65.00

ITALIAN SAUSAGE PIZZA with homemade Sausage, Marinara, Romano and a sprinkling of Mozzarella 55.00

There is a 25% service charge on F&B and 8% sales tax on all charges.
Prices are subject to change.



HORS D' OEUVRES

Priced per 50 pieces

HAND-BREADED ZUCCHINI STICKS Hand breaded zucchini with tomato sauce 59.00

BACON WRAPPED WATERCHESTNUTS 65.00

BACON WRAPPED DATES Dates wrapped with bacon and finished with balsamic glaze 75.00

MOZZARELLA FRITTA Fresh mozzarella panko-crusted with marinara 65.00

BITE-SIZE SALMON CAKES House made with fresh salmon, panko, romano and lemon. Served with a creamy caper dip and lemon 120.00

ARANCINI Handmade mini Arborio rice balls stuffed with marinara, peas and romano 95.00

PANKO CRUSTED SHRIMP Served golden brown with dipping sauce 135.00

JUMBO SHRIMP COCKTAIL Chilled Shrimp in an ice bowl with Horseradish Cocktail Sauce and Lemon Wedges 150.00

STUFFED MUSHROOMS FLORENTINE Jumbo Mushrooms stuffed with a spinach, breadcrumb and romano filling 85.00

SAUSAGE STUFFED MUSHROOMS Jumbo Mushrooms with sausage & breadcrumbs 95.00 **MUSSELS MARINARA** Fresh Mussels steamed in a light marinara broth 90.00

MINI MEATBALLS with MARINARA 75.00

SWEET & SOUR MEATBALLS 75.00

TUSCAN CROSTINI Crostini with assorted toppings: Muffaletta olive relish, artichoke heart relish and diced tomato relish 85.00

CRISPY WINGS Chicken wings baked in choice of BBQ, Buffalo, or Sweet Heat Pineapple sauce with bleu cheese, carrots, and celery 100.00

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FAMILY STYLE

40.95 pp

APPETIZER ON EACH TABLE AS GUESTS ARRIVE

Red and White Pizza Squares

SOUP I SELECT ONE

Italian Wedding Soup | Escarole Soup | Tomato Basil Soup

FAMILY STYLE SALAD

Tossed Field Greens Salad with Homemade Raspberry Vinaigrette

ENTREES I CHOOSE TWO

Choice of three, add \$2.50 pp

Breaded Chicken Cutlets | Chicken Tosca with White Wine Lemon Butter Sauce

Chicken Marsala | Sausage, Peppers, Onions | Breaded Pork Cutlets | Breaded Veal Cutlets
Pork Tenderloin Funghetto with Mushrooms and Roasted Red Peppers in a Funghetto Wine Sauce

Breaded Eggplant Garnished with Shredded Mozzarella add \$2.50

Beef Tenderloin Tips sautéed with Peppers, Onions, and Mushrooms add \$8

Sliced Tenderloin of Beef topped with Au Jus and Onion Straws add \$10

Potato Crusted Cod add \$3 | Roasted Salmon with Citrus Herb Butter add \$5

FAMILY STYLE VEGETABLE

Fresh Vegetable of the Day Chosen by the Chef

FAMILY STYLE SIDE I CHOOSE ONE

Choice of two, add \$1 pp

Penne Marinara | Cavatelli Marinara | Broccolini Alfredo with Penne

Herb Roasted Potatoes | Garlic Mashed Potatoes | Gnocchi with Vodka Sauce add \$2
Risotto with Romano, Spinach, Peas add \$1 | Risotto with Marinara, Romano, Sausage add \$2

DESSERT I CHOOSE ONE

Chocolate Mousse | Ice Cream | Family style Mini Cannoli's
Large Cannoli add \$1 | Tiramisu add \$1.75 | Italian Cookies add \$1.75

BEVERAGES

Coffee, Iced Tea, Hot Tea

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BRUNCH BUFFET

40 Guest Minimum
31.95 pp

Fresh Seasonal Fruit Display
Assorted Breakfast Pastries Chosen by the Chef
Warm Rolls and Whipped Butter
Tossed Field Greens Salad with Raspberry Vinaigrette
Mini Pancakes with Maple Syrup
French Toast
Fluffy Scrambled Eggs
Crisp Bacon Strips
Sausage Links
Chilled Asparagus or Green Beans with vinaigrette – Seasonal availability
Herb Roasted Red Skin Potatoes
Pasta Marinara

ENTREE I CHOOSE ONE

Chicken Cutlets, Veal Cutlets or Potato Crusted Whitefish

ADD ON

Omelet Station add \$9

DESSERT I CHOOSE ONE

Chocolate Mousse | Ice Cream | Family style Mini Cannoli's
Large Cannoli add \$1 | Tiramisu add \$1.75 | Italian Cookies add \$1.75
Chef Selected Seasonal Dessert Station add \$7.95 in addition to a served dessert
Chef Selected Seasonal Dessert Station add \$6.75 instead of a served dessert

BEVERAGES

Chilled Juice, Coffee, Iced Tea, Hot Tea



FEAST OF ITALY BUFFET

40 Guest Minimum
38.95 pp

Tossed Field Greens, Tomatoes, Carrots and Onions with Raspberry Vinaigrette
Warm Italian Bread with Whipped Butter
Orzo Pasta Salad with Diced Tomatoes, Zucchini and Black Olives and Lemon Vinaigrette
Italian Greens with Garlic and Oil
Sicilian Style Eggplant Lasagna
Penne Marinara
Cavatelli Alfredo with Broccoli
Homemade Meatballs
Sausage Peppers & Onions
Rosemary Roasted Chicken
Breaded Veal Cutlet

DESSERT I CHOOSE ONE

Chocolate Mousse | Ice Cream | Family style Mini Cannoli's
Large Cannoli add \$1 | Tiramisu add \$1.75 | Italian Cookies add \$1.75
Chef Selected Seasonal Dessert Station add \$7.95 in addition to a served dessert
Chef Selected Seasonal Dessert Station add \$6.75 instead of a served dessert

BEVERAGES

Coffee, Iced Tea, Hot Tea



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BELLAGIO BUFFET

40 Guest Minimum
41.95 pp

Assorted Relish Tray
Tossed Field Greens Salad with Raspberry Vinaigrette
Warm Italian Bread and Whipped Butter
Fresh Seasonal Vegetable of the Day Chosen by the Chef

SALAD I CHOOSE FOUR

Cucumber-Red Onion and Tomato Salad | Caesar Salad with garlic croutons
Red Skin Potato Salad | Italian Pasta salad with pepperoni, cubed cheeses, olives, cucumbers, red pepper, Italian dressing | Orzo Salad with diced tomato, zucchini and black olives with lemon vinaigrette | Creamy Coleslaw | Seasonal Fresh Fruit Display add \$1.50

SIDE I CHOOSE TWO

Choice of three add \$2.50 pp
Herb Roasted Potatoes | Penne Marinara | Cavatelli Marinara
Garlic Mashed Potatoes | Creamy Risotto add \$2.25

ENTREE I SELECT TWO

Choice of three add \$2.50 pp
Breaded Chicken Cutlets | Chicken Marsala | Rosemary Roasted Chicken | Baked Meat Lasagna
Potato Crusted Cod | Chicken Tosca | Breaded Pork Chops with apple slaw
Grilled Pork Tenderloin with crispy onion straws add \$5
Chef Carved Whole Beef Tenderloin with creamy horseradish Add \$M.P.

DESSERT I CHOOSE ONE

Chocolate Mousse | Ice Cream | Family style Mini Cannoli's
Large Cannoli add \$1 | Tiramisu add \$1.75 | Italian Cookies add \$1.75
Chef Selected Seasonal Dessert Station add \$7.95 in addition to a served dessert
Chef Selected Seasonal Dessert Station add \$6.75 instead of a served dessert

BEVERAGES

Coffee, Iced Tea, Hot Tea



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PLATED ENTREES

SERVED WITH:

Tossed Field Greens Salad with Raspberry Vinaigrette
Warm Rolls and Whipped Butter
Choice of Dessert and Freshly Brewed Coffee, Decaf, Hot Tea and Iced Tea

The host may offer two entrée selections with an additional charge of 2.00 per person. The total number of each entrée being ordered is due with your final guarantee five days prior to the event and the same starch will be served for both items.

CHICKEN MARSALA

Medallions of chicken breast sautéed with marsala wine and sliced mushrooms, garlic mashed potatoes and seasonal fresh vegetable 32

HAND-BREADED CHICKEN CUTLET

Boneless breast of chicken served with penne marinara and seasonal fresh vegetable 31

CHICKEN TOSCA FLORENTINE

Tender chicken breast in an egg wash, butter sautéed and topped with a creamy spinach and mushroom sauce. Served with garlic mashed potatoes and seasonal fresh vegetable 32

SICILIAN EGGPLANT LASAGANA

Baked layers of eggplant, herbed breadcrumbs, 2penne marinara and seasonal fresh vegetable 30

EGGPLANT PARMIGIANA

Hand-Breaded eggplant topped with mozzarella served over gnocchi alla vodka and seasonal fresh vegetable 32

DIJON PORK TENDERLOIN

Tender slices of roasted pork tenderloin served with roasted grapes and apples over garlic mashed potatoes and fresh seasonal vegetable 32

VEAL PARMIGIANA

Hand-breaded tender veal cutlet topped with provolone, served with cavatelli marinara and fresh seasonal vegetable 32

GRILLED FILET MIGNON

8 oz seasoned and grilled filet with cabernet sauvignon jus and crispy onion straws over garlic mashed potatoes and seasonal fresh vegetable M.P.

SALMON ROMANO

8 oz Salmon filet topped with romano breadcrumbs and baked to perfection. Served over garlic mashed potatoes with a fresh seasonal vegetable 32

POTATO CRUSTED COD

Our delicious recipe of flaky fish with a crispy potato crust served with penne marinara and fresh seasonal vegetable 31

DESSERT I CHOOSE ONE

Cheesecake | Spumoni | Vanilla Ice Cream | Chocolate Mousse | Large Cannoli add \$1.25 | Tiramisu add \$2.75
Chef Selected Seasonal Dessert Station add \$7.95 in addition to a served dessert
Chef Selected Seasonal Dessert Station add \$6.75 instead of a served dessert

SALAD SUBSTITUTIONS

Tossed Caesar Salad with Herbed Croutons and Romano and tomato add \$2.50
Baby Spinach Salad with Cranberries, Walnuts, Bleu cheese with raspberry vinaigrette add \$3

STARCH SUBSTITUTIONS

Penne with Marinara Sauce | Cavatelli with Marinara Sauce | Garlic Mashed Potatoes
Herb Roasted Red Skin Potatoes | Risotto with Spinach and Peas add \$2.00 | Gnocchi alla Vodka Sauce add \$2.50

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DESSERTS

ASSORTED HOMEMADE ITALIAN COOKIES

Can be displayed on cake table or family style plates can be served to each table
14.95 per pound

MINI CANNOLI

Can be displayed on cake table or family style plates can be served to each table
2.25 each or 25.00 per dozen

DESSERT STATION

The Chef will select and display an assortment of seasonal desserts to compliment your event
7.95 per person in addition to a served dessert
6.75 per person instead of a served dessert



BEVERAGES

SOFT DRINKS 3.00 per guest including refills

WINE ON EACH TABLE House red and white wine on each table 26.00 per bottle

CHAMPAGNE or PROSECCO Can be poured as a toast or butler passed 31.00 per bottle

SPECIALTY DRINKS

Can be served in a punch bowl or butler passed to your guests
Each gallon is an estimated 20 servings.

Sparkling Strawberry Lemonade (non-alcoholic)	55.00 first gallon, 25.00 each additional gallon
Sparkling Strawberry Lemonade with rum or vodka	85.00 first gallon, 50.00 each additional gallon
Mimosas (champagne and orange juice)	32.00 per bottle
Bellinis (prosecco and peach nectar)	32.00 per bottle

Signature Drinks can be created specially for your event, please inquire with the Catering Department

BAR OPTIONS

BARTENDER CHARGE: A 60.00 bartender fee is charged if bar sales do not exceed 300.00

HOST BAR: A Host bar is a bar paid for by the host of the event on a per drink, on consumption basis. Charges are determined by the number of drinks consumed and each drink price includes the appropriate mix, wash, garnish and ice needed for that drink.

EXECUTIVE HOST BAR

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's Scotch
9.50 cocktail/ 10.50 Rocks or Martini
House Cabernet Sauvignon, Chardonnay 26.00 per bottle
Imported Beer 5 each and Domestic Beer 4 each
Soft Drinks and Juice 3.00 per guest including refills

PRESIDENTIAL HOST BAR

Grey Goose Vodka, Sapphire Gin, Bacardi Rum, Crown Royal Whiskey, Makers Mark, Johnny Walker Black
10.50 cocktail/ 11.50 Rocks or Martini
House Red wine and White wine 32.00 per bottle
Imported Beer 6 each and Domestic Beer 5 each
Soft Drinks and Juice 3.00 per guest including refills

CASH BAR: A cash bar allows each guest to pay for their drinks individually, prices include sales tax. A \$100 fee will be charged to set up a private cash bar in your event room.

Martinis and Rocks	11.00
Mixed Drinks	9.00
Glass of Wine	8.00
Imported Beer	6.00
Domestic Beer	5.00
Soft Drink	4.00

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EVENT ENHANCEMENTS

Please let us know if you need any of these items for your event when we are planning the menu and set up of the room. These items are not in the room unless requested prior to the event.

- Colored Table Runners** \$5 each
- Colored Table Overlays** \$10 each
- House Centerpieces** Complimentary
- LCD Projector, Screen, A/V Cart with Extension Cord and Power Strip** \$100
- Screen, A/V Cart with Extension Cord and Power Strip** \$30
- Wipe Board with Markers** \$15 each
- Flip Chart Stand with Pad of Paper and Markers** \$15 each
- Flip Chart Stand** \$5 each
- Podium and Mic** Complimentary
- 50" TV on AV cart with USB & HDMI** \$100
- Easels for posters** Complimentary
- Power Strips** 5.00 each

If there is something that you need that you don't see on this list, please ask us!



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